



Max Chef's Showcase
Sunday November 11th, 2012
Max Downtown - Hartford, CT

Chef Scott Miller (Max's Oyster Bar)

Passed hors d'oeuvre
Assorted

Marguet Pere & Fils Grand Cru Reserve, Brut Champagne, nv

Course 1 – Chef Chris Torla (Trumbull Kitchen)

Big Eye Tuna "Ceviche"

pear tomatoes | pickled red onion | serrano, ginger and cucumber broth

Craggy Range, Sauvignon Blanc, New Zealand, 2011

Course 2 – Chef David Sudol (Max Burger)

Bacon, Eggs, & Truffles

Braised Heritage Farms Pork Belly Poached Quail Egg | Crispy Potato Nest |

Shaved Black Truffles

Domaine Huet Le Haut Lieut, Vouvray, Loire, 2010

Course 3 – Chef David Stickney (Max A Mia)

Carpaccio of Veal Tenderloin

fennel pollen | marinated nebrodini bianco mushrooms | rucola | amarena cherries

carciofi fritti vinaigrette | reggiano cookie

Vietti Tre Vigne, Barbera d'Alba, Piemonte, 2009

Course 4 – Chef Edward "Ted" Burnett (Max Amore)

Agnolotti

Hand crafted sheep's milk ricotta filled pasta | porcini tomato sugo |

shaved Chianti Pecorino Romano

Fattoria di Felsina Rancia, Chianti Classico Riserva, Toscana, 2008

Course 5 – Chef David Sellers (Max Fish)

Lemongrass-steamed Hawaiian Uku Snapper

Uni aioli | Crab and Mussel Reduction

Paul Zinck, Pfersigberg Grand Cru Riesling, Alsace, 2009

Course 6 – Chef Paul Roberge (Max's Tavern)

Hudson Valley Duck Confit

buttered turnips | smoked marcona almonds | country ham |

honey-crisp apple cider sauce

Navarro Vineyards Methode a'Lancienne, Pinot Noir, Anderson Valley, Mendocino, 2009

Course 7 – Chef Hunter Morton (Max Downtown)

Brandt all natural rib eye cap steak

bone marrow custard | pickled chanterelle mushrooms | Brussels sprouts

coffee-burnt orange jus

CADE Napa Cuvee, Cabernet Sauvignon, Napa Valley, 2008

Dessert Course – Pastry Chef Myriam X. Alicea (Max's Oyster Bar)

Manjari Chocolate Gâteau

Caramel | Maldon Sea Salt | Gold Leaf

Bodegas Toro Albala Don PX Gran Reserva, Montilla Moriles, 1985

Mignardises